

Soup and Starters

LOBSTER FOAM SOUP // 14,00

Shrimps | Croûtons

SWEET POTATO-CURRY- GINGER-COCONUT-MILK SOUP

"VEGAN" // 11,00

Bamboo Strips | Pineapple |
roasted desiccated coconut

CAPRESE FLORAL // 18,00

Burrata | colorful tomatoes | Mango-chili-
coriander-dip | pine nuts | bed of arugula

OLD FORGE FAVOURITE BEEF FILLET CARPACCIO

"FRESHLY POUNDED"

// 21,00

Tropical-Truffle-Mayonnaise | Parmesan |
arugula | Lemon olive oil |
freshly shaved truffle | pine nuts

FIT FOR FUN YELLOWFIN

TUNA CAKE STAND // 24,00

Sashimi | Tatar | Minute steak | Avocadocrème |
Sesame soy sauce | Pickled ginger | Wasabi |
Sesame-seaweed-salad

PURE LUXURY

180 G // 25,00 - 360 G // 47,00

Wild-caught king prawns (peeled)
grilled with garlic | Rosemary and chili | Aioli dip

SUCKLING PIG HAM // 14,00

Pistachio cream | Lenses | Arugula | Cranberries

MAMMAS CUCINA D'ITALIA // 16,50

Original San Daniele Parma Ham | Puff Pastry | filled with
honey, figs | walnuts & goat's cream cheese | Fig mustard

TERIYAKI PULPO ROYAL

180 GR. 25,00 // 360 GR. 47,00

Lemongrass | lime | Coriander | Ginger

VITELLO TONNATO "TRADITIONAL ART" // 15,00

Veal slices | Bonito-Creme | Caper apple |
anchovies | arugula

BRESAOLA AIR-DRIED BEEF HAM // 17,00

Yellow tomatoe cream | Burrata | arugula | Macadamia

APPETIZER PLATTER

FROM TWO PERSONS **PER PERSON** // 19,00

LET YOURSELF BE PAMPERED BY OUR CHEF,
only the best of fresh ingredients from the
"Seligenstädter Wochenmarkt"

Salads

FRESH SPINACH SALAD STARTER // 10,50

King oyster mushrooms | roasted sunflower
and pumpkin seeds | colorful tomatoes

CRISPY LETTUCE APPETIZER // 11,00

Colorful tomatoes | Bread Chips |
caramelized nuts | marinated free-range
cucumber | Grape Seed Balsamic Dressing

U.S. CAESAR SALAD APPETIZER // 12,00

Croûtons | Parmesan | Pine nuts | Colorful
tomatoes | Bread chips | Potato stripes

POKE BOWL "VEGAN" APPETIZER // 13,00

MAIN COURSE // 21,00

Beetroot | Cashews | Rice | Wakame
Salad | Soy sweet and sour | Cucumber |
Avocado | Lenses

TOPPINGS

FIERY BEEF STRIPS // 13,00

of Australian Black Angus beef |
mango-chili-cilantro dip

WILD-CAUGHT KING PRAWNS // 14,00

fried | aioli dip

PUFF PASTRY // 10,00

filled with honey, walnuts, figs and
goat's cream cheese | fig mustard

BIO CHICKEN AL MATTONE // 12,00

Boneless chicken legs marinated
with sage, rosemary & lemons from
the grill | sweet chili sauce

TERIYAKI KING ORA SALMON // 15,00

Truffle mayonnaise

DRY AGED ALTE SCHMIEDE // 12,00

Beef meatball (Köfte) | BBQ sauce



The intermediate Dish

SESAM THUNFISCH-TATAKI INTERMEDIATE COURSE // 21,00 MAIN COURSE // 36,00

Glass noodles | Shiitake mushrooms | Mango-Chili-Soy-Sauce



Pasta and Vegetarian

ORIGINAL" KITZBÜHEL CHEESE SPAETZLE" // 19,50

Appenzeller Cheese | roasted onions & bacon

SICILIAN PACCHERI PASTA // 24,00

Burrata | Pistachio cream | Mango-chili-coriander-pesto | Macadamia

THE BEST OF GRANDMA'S KITCHEN // 23,00

Spinach Ravioli stuffed with Spinach & Ricotta | Ratatouille Vegetables | Cashews | Goat cream cheese

THE BEST OF MOM // 26,00

Truffle Tortelloni | Champagne Cream | Pine nuts | Parmesan | Sugar snap peas | freshly shaved truffle

LIMETTEN LINGUINE "SPICY" // 18,00

„AGLIO E OLIO" | Garlic | Chili | Parsley | Olive oil | Parmesan

MUSHROOM GNOCCHI // 24,00

Saffron-Gorgonzola | Figs | Walnuts

SMOKED TOFU "VEGAN" // 25,00

Rice | Vegetable Bouquet | Tomato Coconut Milk



PASTA TOPPINGS

FIERY BEEF STRIPS // 13,00

WILD-CAUGHT
KING PRAWNS // 14,00

PUFF PASTRY // 10,00
filled with honey, walnuts, figs and
goat's cream cheese | fig mustard

BIO CHICKEN
AL MATTONE // 12,00

TERIYAKI KING ORA
SALMON // 15,00

DRY AGED ALTE
SCHMIEDE // 12,00
Beef meatball (Köfte) | BBQ sauce



The best homemade Burger

100% homemade! We make both the minced meat and all the sauces ourselves. To prepare our burgers, which weigh just under 180g, we only use Australian Black Angus beef and fresh vegetables from the region. Hamburger buns are from our own production!

CLASSIC „ALTE SCHMIEDE“-BURGER

MADAME | 180g // 19,50 BIG BOSS | 360g // 30,00

Pure Homemade Juicy Black Angus Minced Steak |
Tomatoes | Pickles | Lettuce Leaves | red onions |
French fries with parmesan & tarragon

BBQ CHEESEBURGER

LADIES CUT | 180g // 22,00 | GENTLEMEN'S CUT | 360g // 32,00

Pure Homemade Juicy Black Angus Minced Steak | tomatoes |
bacon | lettuce leaves | red onions | Cherry peppers stuffed | Pickles |
with cream cheese | Cheese sauce ^{2,10} | BBQ sauce gratinated | French
fries with Parmesan cheese and tarragon

DRY AGED MEATBALL (KOFTA) TRUFFLE BURGER

180g // 23,00 | 360g // 33,00

Tomatoes | arugula salad | red onions | Appenzell mountain
cheese gratinated | Truffle Mayonnaise | Truffle Fries

The best of the Australian Black Angus Cattle

DRY AGED OLD FORGE BEEF MEATBALL (KÖFTE) (BBQ sauce)	250 G	22,00
TEXAS STYLE SMOKED BEEF BRISKET 24 h (BBQ-Sauce)	220 G	28,00
RUMP STEAK Small fat rim for juiciness tasteful tender Herb butter	250 G	33,00
MRS. BEEF TENDERLOIN MIGNON Spectacular tender tasteful Sauce Béarnaise	180 G	35,00
MR. BEEF FILLET High and thick cut Crispy on the outside Pale pink inside Béarnaise sauce	250 G	43,00
OUR SURF&TURF Mrs. Beef Fillet Mignon & King Prawns Green Pepper Sauce	180 G	44,00
RIB-EYE STEAK (ENTRECÔTE) Intermediate Rib Little Fat Eye marbled tender juicy Pepper cream sauce	300 G	41,00
DEVILISHLY SPICY STEAK (with oriental spices Chili dip) from the young, hearty saddle of beef, pithy and tender	250 G	36,00
DRY AGED TERIYAKI RINDER SPARE RIBS 12 h cooked in the oven Teriyaki-Sauce Awesome, dark, aromatic beef, refined with selected spices. A taste experience with which we will impress you. Star level!	300 G	37,00
DRY AGED "ALTE SCHMIEDE" CLUB STEAK with a particularly strong taste of its own Juicy and tender The firecracker! Grilled in Truffle Butter freshly shaved truffle	250 G	39,00
ROYAL FILLET "CHATEAUBRIAND" Double steak from the middle of the beef fillet the best piece of fillet! Béarnaise Sauce BBQ Sauce Port Wine Jus	400 G	69,00
DRY AGED PORTERHOUSE STEAK Pepper sauce Sauce Béarnaise	600 G	99,00
DRY AGED PRIME RIB FOR TWO Port wine steak sauce Sauce Béarnaise	800 G	129,00
*** HIGHLIGHT *** EXTRAVAGANZA DELUXE PLATE	FOR 2	110,00
(Dry Aged Beef Spare Ribs Dry Aged Club Steak Pickled in Truffle Mrs. Beef Tenderloin Mignon) BBQ Sauce Port Wine Jus Sauce Béarnaise	FOR 4	220,00



THE PERFECT CORE TEMPERATURE

RARE/BLOODY -40° | MEDIUM RARE -50° | MEDIUM -55° | MEDIUM WELL -65°

WE DO NOT TAKE ANY RESPONSIBILITY FOR STEAKS ORDERED "WELL DONE"!

*Indicated weight units refer to the gross weight



DRY AGER
SUPERIOR BEEF

From our Dry Aged Aging Cabinet

THE TASTIEST AND FINEST STEAK EVER!

Dry Aged "Greater Omaha" NEBRASKA U.S. STEAK dry aged for 12 weeks
and marinated in herb butter

FILETSTEAK // 180 G 40,00	RUMPSTEAK // 250 G 38,00
FILETSTEAK // 250 G 50,00	RIB EYE ENTRECOTE STEAK // 300 G 50,00



Supplements

ACCESSORIES

CARAMELIZED ROSEMARY POTATOES // 7,00
FRENCH FRIES WITH TARRAGON AND PARMESAN CHEESE // 7,00
TRUFFLE FRENCH FRIES // 8,50
CRISPY FRIED POTATOES WITH ONIONS // 8,00
SWEET POTATO FRENCH FRIES // 7,00
MASHED POTATOES AND TRUFFLES 8,50

LOW-CARB

CRUNCHY PAN VEGETABLES // 7,00
CRISPY LEAF LETTUCE // 7,50
U.S. CAESAR SALAD // 8,50
CAULIFLOWER-CURRY-CORIANDER // 7,50
BABY SPINACH // 7,50 with green sesame asparagus
BACON BEANS AND VEGETABLES // 7,50

Carnal desire

CLASSIC BEEF ROULADE // 28,00

Sour Cucumbers | Bacon | Onions | Mashed potatoes and leeks | Vichy carrots with butter onions

BRAISED LAMB SHANK // 27,00

Ratatouille Vegetables | caramelized rosemary potatoes | Thyme Jus

ORGANIC GRILLED CHICKEN "AL MATTONE" // 26,50

boned chicken leg marinated with sage, rosemary & lemon |
Sweet Potato Fries | Sweet Chili Sauce | Bacon Bean Vegetable

RHENISH BEEF SAUERBRATEN // 26,00

Chili Cream Sauerkraut | Mashed potatoes with maple syrup

ZURICH VEAL SLICES // 29,00

King oyster mushrooms in cream | Kitzbühel cheese spaetzle with fried onions

FREE-RANGE PORK HAM AND CRUSTY ROAST // 25,00

Crispy Fried Potatoes | Bavarian Black Beer Sauce | Chili Cream Sauerkraut

CHICKEN-CURRY-TIKKA MASALA // 24,00

Marinated Kikok Chicken | slightly spicy | Rice

24 HOURS COOKED OX CHEEK // 35,00

Lime Linguine in Champagne Cream | Burgundy Jus | green sesame asparagus | freshly shaved truffle

Catch of the day

NOBILITY FROM THE SEA // 39,00

Yellow Fin Tuna (Rare) in Sesame Coating | Teriyaki King Ora
Salmon | Wild-caught king prawns grilled | Wasabi Potato
Puree | Baby spinach with green sesame asparagus

OUR PEARL KISS // 32,00

Teriyaki King Ora Salmon "World's Finest Salmon" |
Cauliflower-Curry | Glass noodles Shiitake mushrooms |
Mango-Chili-Sauce

MÜRITZ ZANDER FILLET WITH HORSERADISH CRUST // 29,00

fried black pudding | Cream Chili Sauerkraut |
Mashed potatoes | Maple syrup

SEA BASS FILLET IN THE PAPILOTTE // 28,00

Stuffed with olives and vegetables |
caramelized rosemary potatoes

SELIGENSTADT TROUT // 26,00

Crispy fried potatoes with onions | Almond Herb Butter

Notice Allergens:

^AGluten-containing cereals (^{A1}wheat, ^{A2}rye, ^{A3}barley, ^{A4}oat, ^{A5}spelt, ^{A6}camut or their ^{A7}hybrid strains) and products thereof, ^Bcrustaceans and products thereof, ^Ceggs and products thereof, ^Dfish and products thereof, ^Epeanuts and products thereof, ^Fsoybeans and products thereof, ^Gmilk and products thereof (including lactose), ^Hnuts, ie. ^{H1}almonds, ^{H2}pistachios, ^{H3}hazel, ^{H4}walnut, ^{H5}cashu, ^{H6}pecan, ^{H7}para, ^{H8}macadamia and ^{H9}quick pea nuts and products thereof, ^Icelery and products thereof, ^Jmustard and products thereof, ^Ksesame and products thereof, ^Lsulphur dioxide and sulphites (concentration greater than 10 mg/kg or 10 mg/l) expressed as SO₂, ^MLupins and products thereof, ^Nmolluscs and products thereof, ^OFish preparation of fish muscle protein

The sweet sin

DROWNED IN LUXURY

"SORBET VARIATION" // 15,00

Mango passion fruit sorbet infused with Grey Goose vodka
Blackcurrant sorbet with a dash of "Alte Schmiede apricot
liqueur" | Berry Dance

BOURBON VANILLA CRÈME BRÛLÉE // 14,50

Strawberry compote | Salted Caramel Ice Cream

SEMI-LIQUID GUANAJA CHOCOLATE CAKE // 13,50

Pineapple-Chili-compote | Pistachio ice-cream

ORIGINAL "KAISERSCHMARRN" // 16,00 P. P.

Applesauce | Vanilla ice-cream | Vanilla sauce

PISTACIO COCONUTMILK PANNA COTTA "VEGAN" // 13.00

Mango Puree | roasted desiccated coconut

OUR ICE CREAM FLAVOURS // PER SCOOP 3,00

Vanilla | Strawberry | Chocolate | Pistachio |
Mango-Passion fruit-Sorbet | Black currant Sorbet |
Salted Caramel Ice Cream

Today's Best

PER PERSON 15,00

(DESERT PLATTER FROM 2 PERSONS)

"LET YOURSELF BE SURPRISED BY OUR
PATISSERIE!"